

# TOWN HALL

by **Skylight**

## PRIVATE EVENT MENUS

**OFFICE HOURS**

FOOD AND BEVERAGE DEPT

THE  
LANDING  
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## BRYANT

choice of 3

**\$25 pp**

## PROSPECT

choice of 4

**\$35 pp**

## CENTRAL

choice of 5

**\$45 pp**

## YOGURT PARFAIT

vanilla bean greek yogurt, house-made  
tropical granola, honey  
*gluten free, vegetarian*

## CHOCOLATE OVERNIGHT OATS

coconut yogurt, vegan chocolate ganache,  
banana chips, crushed peanuts  
*vegan*

## BAGELS

assorted bagels, cream cheese, butter, jams  
*vegetarian*

## PASTRIES

assorted pastries from Balthazar Bakery  
*vegetarian*

## FRUIT PLATTER

assorted seasonal fruit  
*gluten free, vegetarian*

## SCRAMBLED EGGS | +10

fluffy scrambled eggs & your choice  
of: crispy bacon **or** pork sausage  
*gluten free*

## BREAKFAST SANDWICHES | +12

**choice of:**

- sausage, egg & cheese
- bacon egg & cheese
- egg white wrap
- egg & cheese

## AVOCADO TOAST +15

avocado spread, arugula, tomato, sliced  
radish, hemp & chia seeds, crushed red  
pepper, lemon juice  
*vegetarian*

## SLICED GRAVLAX +25

capers, pickled red onion, herb salad  
*gluten free*

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## BOXED LUNCH

*individually boxed*  
served with chips & fruit

**25 per person**

## ASSOCIATES PLATTER

*choice of any 5 items below*  
served buffet-style with dessert platter

**40 per person**

## KALE CAESAR SALAD

*kale, romaine, shaved parmesan, black pepper focaccia croutons, caesar dressing*  
*vegetarian*

## ASIAN SALAD

*carrot, cucumber, savory cabbage, radicchio, snow peas, sesame seeds, mesclun mix, crispy wontons, mint, cilantro, peanut dressing*  
*vegetarian*

## VEGETARIAN SALAD

*roasted beets, haricot verts, chickpea, toasted almond, baby arugula & frisee, citrus balsamic vinaigrette*  
*vegetarian*

## ADD PROTEINS | +5

**chicken | shrimp | salmon**

## HAM &amp; CHEESE

*truffle aioli, cheddar, bibb lettuce*

## TURKEY WRAP

*turkey, cheddar, dijonnaise, romaine*

CURRY CHICKEN  
SALAD SANDWICH

*poached chicken, curry mayo, green leaf, lettuce, red raisins*

## VEGETARIAN PITA

*veggie burger, hummus, peppers, tzatziki, lettuce, tomato*  
*vegetarian*



# RECEPTION PACKAGES



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# BEVERAGES

## SILVER

*Beer & Wine*

### 1-HOUR | 30 PER PERSON

3 OR MORE HOURS: +15/PER PERSON

**BEER:** Assortment of Ales, Lagers, and Pilsners

**WINE:** Selection of 1 White, 1 Red, and 1 Rosé

**SOFT DRINKS**

*\*Spirits & Cocktails not included\**

## GOLD

*Mixed Drinks, Beer & Wine*

### 1-HOUR | 40 PER PERSON

3 OR MORE HOURS: +20/PER PERSON

**SPIRITS:** Tequila, Mezcal, Vodka, Rum, Gin, Bourbon, Rye, and Scotch

**BEER:** Assortment of Ales, Lagers, and Pilsners

**WINE:** Selection of 2 Whites, 2 Reds, and 1 Rosé or Prosecco

**MIXED DRINKS:** Gin & Tonic, Vodka & Soda, Rum & Soda

**SOFT DRINKS**

*\*Cocktails not included\**

## PLATINUM

*Top Shelf, Classic Cocktails,  
Mixed Drinks, Beer & Wine*

### 1-HOUR | 50 PER PERSON

3 OR MORE HOURS: +25/PER PERSON

**SPIRITS:** Top Shelf Tequila, Vodka, Rum, Gin, Bourbon, Rye, and Scotch

**BEER:** Assortment of Ales, Lagers, and Pilsners

**WINE:** Assortment of White, Red, Prosecco, and Rosé

**MIXED DRINKS:** Gin & Tonic, Vodka & Soda, Rum & Soda, etc.

**COCKTAILS:** Margarita, Manhattan, Negroni, Old Fashioned, Martini

**SOFT DRINKS**





## ADD A SIGNATURE COCKTAIL

15/PER PERSON | 1 COCKTAIL

25/PER PERSON | 2 COCKTAILS

35/PER PERSON | 3 COCKTAILS

### OG

Tequila Reposado, Suze, Pineapple Shrub, Egg White, Lime

### A FAREWELL TO ARMS

White Rum, Luxardo, Grapefruit Cordial, Blood Orange

### MORNING GLORY

Roku Gin, Yuzu Juice, Blueberries, Vanilla Liqueur  
Butterfly Pea Flower Infused Ginger Syrup

### 9 TO 5

Cacao-Steeped Vodka, Coffee Cordial, Amaro, Madagascar Vanilla, Oat Milk

### GOODFELLA

Bourbon, Port, Lillet Rouge, Peychaud's Bitters, Demerara Syrup, Dry Pineapple

### COCO-CITA

Aged Dry Gin, Vanilla Liqueur, Cream of Coconut, Grapefruit, Lemongrass, Orange Bitters

## ADD A PASSED WELCOME DRINK

*30-Minutes of Passed Beverages | 15 PER PERSON*

**Wine:** Red, White, & Rose

**Sparkling Wine or Prosecco**

**Signature Cocktail** +5 per person

**Premium Champagne** +15 per person

**Pictured: Morning Glory**

*Please note, prices do not include NY State Sales Tax + Administrative Fee. All parties of 25+ must participate in one of the above beverage packages in order to ensure the smoothest and most efficient service.*

## HUDSON

CHOICE OF

**stationed**

65 PER PERSON

3 options + 1 premium station

**passed**

80 PER PERSON

choice of 4 + 45 minutes of passing

## EMPIRE

CHOICE OF

**stationed**

85 PER PERSON

choice of 4 + 2 premium stations

**passed**

100 PER PERSON

choice of 6 + 60 minutes of passing

## LIBERTY

150 PER PERSON

choice of 8 regular or premium options  
+ 90 minutes of passing

### MINI LOBSTER ROLLS

potato roll, maine lobster salad, mayo [DF]

### POPCORN CHICKEN BITES

housemade buffalo sauce, chipotle ranch

### DEVILED EGGS

paprika, tobasco, garlic aioli [VG]

### SHRIMP COCKTAIL

smoked avocado mousse [DF, GF]

### CAPRESE SKEWERS

fresh mozzarella, heirloom tomato, balsamic glaze  
[VG]

### WATERMELON FETA SKEWERS

feta, mint, basil honey viniagrette [VG]

### PIGS IN A BLANKET

relish, ketchup, mustard

### POTATO CROQUETTE

fontina, corn [VG]

### MAC AND CHEESE LOLIPOPS

3 cheese, truffle aioli [VG]

### CEVICHE CHIPS

agua chili, serrano, shrimp, red snapper, plantain chips  
[DF, GF]

### STUFFED JALAPEÑOS

cheddar, cream cheese, cilantro scallion [VG, GF]

### CAULIFLOWER BITES

general tso sauce [V]

### ENDIVE BOAT

olives, marinated peppers, couscous, endive, lemon  
vinaigrette [V]

## PREMIUM SELECTIONS

### MINI LOBSTER ROLLS

potato roll, maine lobster salad, mayo [DF]

### SCALLOPS IN SHELL

bay scallops, brown butter apple, grilled in  
the shell [GF]

### GAUFRETTES WITH CAVIAR

house-made chips, osetra caviar, whipped  
creme fraiche

### BBQ OYSTERS

kimchi, bulgogi sauce [DF]

### HOT CHICKEN BISCUIT BITES

fried chicken, hot honey, b&b pickles

### PORCINI-LENTIL VEGAN PATE

BRUSCHETTA [V]

### SMOKED SALMON CROSTINI

## ROCKEFELLER

50 PER PERSON

[ choice of 5 ]

## CHRYSLER

65 PER PERSON

[ choice of 7 ]

## EAGLE

80 PER PERSON

[ choice of 9 ]

### EDAMAME DUMPLINGS

*house-made, soy ponzu [V]*

### CHEESE PUFF

*everything bagel spice, whipped cream cheese [V]*

### VEGETABLE CRUDITÉ

*green goddess dressing, assorted seasonal vegetables [V/GF]*

### BRUCHETTE BITE

*seasonal garnish, grilled bread, olive oil [V]*

### MUSHROOM ARANCINI

*pecorino, marinara [V]*

### VEGETABLE SPRING ROLLS

*sweet chili sauce [V]*

### SHRIMP COCKTAIL

*classic cocktail sauce, lemon [GF]*

### TOMATO CAPRESE SKEWERS

*basil, balsamic glaze [V/GF]*

### MAC & CHEESE BITES

*béchamel, 3 cheese blend*

### PIGS IN BLANKETS

*dijon mustard, spicy ketchup*

### HERB ROASTED CHICKEN KABOBS

*chimichurri, spiced yogurt*

### ALASKAN CRAB CAKES

*old bay, herb tartare, shaved fennel salad*

*+ 5 per person*

### TUNA POKE CONE

*sushi rice, wasabi, lime vinaigrette*

*+ 5 per person*

### MINI GYRO

*pita, grilled steak, red onion salad, tzatziki*

*+ 5 per person*

### GRAZING TABLE

*assorted farmer's cheese and meats, organic honey & jams, crostini, hummus*

*+ 15 per person*

### CHEESEBOARD

*assorted farmer's cheese, crostini, organic honey & jams*

*+10 per person*

## ADD PASSED

### 30-Minutes of Passing

*includes stationed afterward*  
*+10 per person*

### 60-Minutes of Passing

*includes stationed afterward*  
*+15 per person*

### 120-Minutes of Passing

*includes stationed during & after*  
*+20 per person*





# CHEF'S STATION & EXPERIENCES

## GRAZING TABLE

*assorted farmer's cheese and meats, organic honey & jams, crostini*

25 per person

## SHUCKING STATION

*live with Chef, mignonette, horseradish, tobasco*

35 per person

## BBQ STATION

*grilled beef burgers, hot dogs, veggie burgers, veggie toppings, condiments including Chef's special sauce*

*[gf available upon request]*

45 per person

## SKEWER STATION

*seasonal vegetable, herb roasted chicken, marinated shrimp, beef tenderloin, pita, assorted dips over charcoal grill*

55 per person

## SUSHI & SASHIMI STATION

*chef's hand-rolled sushi bites, fresh sashimi, soy ponzu, ginger, wasabi*

60 per person

## SEAFOOD PLATEAU

*oysters on the half shell, shrimp cocktail, fresh Maine lobster, fresh crab legs, mignonette, cocktail sauce, lemons, served on ice*

*+ add caviar | 35 per person*

75 per person

## DESSERT STATION

### STATIONED PLATTERS

*+20 person*

*Chef's selection of assorted tartes, fudge brownies, cheesecake bites, and mini eclairs*

### ADD PASSED

*+15 per person per 30 minutes*

*Please note, prices do not include NY State Sales Tax, Administrative Fee, or Gratuity.*



## STAFFING

3 HOUR MINIMUM

Banquet Captain	65 per hour
Bartender	55 per hour
Barback	45 per hour
Server	50 per hour
Server Assistant	50 per hour
Hostess	50 per hour

## RENTALS

*FURNITURE & CHINA*

Addt. High Top Tables	75 per table
6-foot Table	125 per table
Premium Chair	15 per item
Satellite Bar	250 each
Specialty Glassware	7 per item
Coffee Mugs	5 per item
Specialty Cutlery	3.50 per person
Specialty China	4 per item
Linens	15 per item

## OTHER ADD ONS

Coat Check Service Live Food Station	3 per guest 500 per station
Dry Ice Station	350 per bar